



BREAKFAST from 9am-11am

GF Gluten Free | **GFA** Gluten Free Alternative | **DF** Dairy Free | **DFA** Dairy Free Alternative
V Vegetarian | **VA** Vegetarian Alternative | **Ve** Vegan | **VeA** Vegan Alternative | **N** Nuts | **S** Sesame

BREAKFAST BOWL | 20 **GF|DF|Ve|N**

roast rhubarb, coconut yoghurt, chia seed pudding & granola

BACON BUTTIE | 20 **DF**

fried egg & tomato chilli jam

HOT-SMOKED FISH HASH | 25 **GF**

crème fraiche, poached egg & fresh herbs

SWEETCORN FRITTERS | 25 **GF|V**

cherry tomatoes, soft poached eggs, rocket & tomato relish

SCRAMBLED FREE-RANGE EGGS **GFA | DFA**

hot sauce, Asian greens & crispy shallots | 22

Riverstone greens, parmesan & truffle oil | 24

bacon or hot-smoked salmon | 25

bacon & hot-smoked salmon | 30

ADD AN EXTRA SIDE TO YOUR BREAKFAST

Bacon 7 | Hot Smoked Salmon 7 | Sautéed Potatoes 6 | 2 Poached Eggs 6

CAKES & TARTS

APPLE & CINNAMON SHORTCAKE, vanilla bean ice cream | 13.50 **v**

UPSIDE-DOWN PEAR AND GINGER CAKE, salted caramel sauce

& gingerbread ice cream | 13.50 **v|GF|N**

SLOW-COOKED CARROT CAKE, natural yoghurt | 13.50 **v**

CHOCOLATE SOUR CREAM CAKE, blackcurrant ice cream | 13.50 **v**

CRUSHED ORANGE & ALMOND CAKE, orange syrup & crème fraiche | 13.50 **v|GF|N**

SWEET & SAVOURY SCONES served with Riverstone jam or chutney | 7.50
(baked daily – limited availability)

*We are more than happy to cater for those with specific dietary requirements.
Please speak to our wait staff who can assist you with your options.*